

Wines By The Glass

Sparkling

Prosecco • Jeio • Brut • Veneto • Italy	NV	14
Rosé • Andre Delorme • Crémant Brut • Bourgogne • France	NV	16
Moscato d'Asti • La Spinetta • Italy	2024	18
American Sparkling • Roederer Estate • Brut • Anderson Valley • CA	NV	18
Champagne • Taittinger • Brut • Champagne • France	NV	28

White

Riesling • Trimbach • Alsace • France	2023	16
Pinot Grigio • Borghi Ad Est • Friuli • Italy	2025	13
Sauvignon Blanc • Cakebread • North Coast • California	2024	18
Sancerre • Cherrier • Loire Valley • France	2025	20
Chardonnay • The Paring • Santa Barbara • California	2023	16
Chardonnay • Rombauer • Napa Valley • California	2024	22
Bourgogne Blanc • Damien Martin • Bourgogne • France	2024	17

Rosé

Rosé • Peyrassol • La Croix • France	2025	13
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Red

Pinot Noir • North Valley • Willamette Valley • Oregon	2022	16
Pinot Noir • Davis Bynum • Russian River Valley • California	2023	19
Red Burgundy • Albert Bichot • Burgundy • France	2024	18
Sangiovese Blend • Tolaini • Al Passo • Tuscany • Italy	2022	15
Malbec • Maal • Mendoza • Argentina	2024	18
Cabernet Sauvignon • Yount Mill House • Napa Valley • California	2022	17
Cabernet Sauvignon • Ehlers Estate • Napa Valley • California	2023	25
Cabernet Blend • Paraduxx by Duckhorn • Napa Valley • California	2022	25

Happy Thanksgiving!

Classic Cocktails

OLD FASHIONED

Buffalo Trace Bourbon, Angostura Bitters, Amarena Cherry, Orange Slice 15

HARVEST MOON

Apple Jack Brandy, Orgeat Syrup, Lime 16

CORPSE REVIVER #2

Tanqueray 10 Gin, Lilet Blanc, Cointreau, Lemon, Absinthe 14

SAZERAC

Sazerac Rye Whiskey, Turbinado Syrup, Peychaud's Bitters, Angostura Bitters, Absinthe 15

SMOKE SHOW

400 Conejos Mezcal, Cynar, Green Chartreuse, Lemon, Simple Syrup, Egg White, Cinnamon 16

FRIO MATCHA MARTINI

Frio Vodka, Fernet Branca, Bailey's, Matcha, Orgeat Syrup 14

Craft Cocktails

SLOW DRIP OLD FASHIONED

Sazerac Rye 6 Year slow dripped through a marinated medley of Brandied Oranges & Cherries in a Yama Still 19

GOLD DUST WOMAN

Blue Star Blanco Tequila, Pumpkin Honey Syrup, Lemon 15

SARTI A' LA MODE

Condesa Prickly Pear & Orange Blossom Gin, Sarti Rosa, Lemon, Simple Syrup 16

AUTUMN EMPRESS

New Amsterdam Vanilla Vodka, Blood Orange Juice, Aperol, Cinnamon Syrup, Lemon 13

TEXAS FEVER

Unreined Bourbon, Amaro Montenegro, Triple Sec, Salted Pecan Syrup, Peychaud's Bitters 14

PORT OF CALL

Flor de Cana 12 yr Rum, Cockburn's White Heights Port, Toasted Vanilla, Orange Juice, Sparking Brut 16

Frozen Cocktails

SOFT SERVE ESPRESSO MARTINI

New Amsterdam Vanilla Vodka, Mr. Black Cold Brew Coffee Liqueur, Espresso 14

FROZEN LAVENDER FRENCH 75

Malfy Limone Gin, Lavender Syrup, Lemon, Sparkling Brut 12

FROZEN PAPER PLANE

Buffalo Trace Bourbon, Aperol, Amaro Nonino, Lemon 14

Zero-Proof Cocktails

All cocktails below contain
Abstinence Zero Proof Spirits

ROYAL RUBY

Gin, Blood Orange Aperitif, Fever Tree Grapefruit Soda, Orange 11

TROPICAL SPICED MULE

Spiced Rum, Pineapple, Lemon, Simple Syrup, Ginger Beer 11

CAPE MEZCAL MARGARITA

Mezcal, Jalapeno Agave, Lime, Lemon 11

ROYAL STREET SPRITZ

Blood Orange Aperitif, Aubert & Mathieu Sparkling Zero Alcohol Wine, Club Soda 15

FRENCH MARKET MARTINI

Spiced Rum, Espresso, Smoked Vanilla, Simple Syrup 11

Happy Thanksgiving!

Package includes choice of a Starter, Entrée & Dessert.
\$87 per person.

Starters

BRENNAN'S FAMOUS TURTLE SOUP
Splashed with Osborne Sherry

SEAFOOD GUMBO ^{GF}
Roux-less, taste of the Gulf, Jazzmen Rice and Chef's Blend of Filé

ROASTED BUTTERNUT & ANDOUILLE SOUP
Topped with Crème Fraîche

SHRIMP RÉMOULADE* ^{GF}
Shrimp, Boiled Potatoes and Vegetables, Corn, Lemon Zest, Rémolade Dressing

FALL APPLE SALAD ^{VEG}
Roasted Spiced Apples, Field Greens, Goat Cheese, Candied Pecans, Sundried Cranberries & Creamy Goat Cheese Dressing

BEEF CHEEK RAVIOLI
Beef Cheek, Collard Greens, Pot Liquor, Pickled Green Tomato Chow-Chow, Julienned Sweet Potatoes

LAKE CALCASIEU SEAFOOD COCKTAIL*
Gulf Shrimp, Crabmeat, Tomato Salsa, Greek Yogurt, Tomatillos, Onions, Creole Peppers, Avocado, Jalapeño, Cajun Corn Chips

CRABMEAT CHEESECAKE
A Savory New Orleans Warm Quiche! Gulf Crabmeat, Pecan Crust, Wild Mushrooms, Bordelaise Sauce

CHILI-FRIED GULF OYSTERS*
Cornflour Crusted Oysters, Chili Corn Sauce, Julienned Sweet Potatoes

*Consuming raw or undercooked meats, shellfish, poultry or eggs may increase your risk of foodborne illness, especially if you have a medical condition

Entrées

SHRIMP & GRITS ^{GF}
Local Dapper Goat Cheese Stone-Ground Grits, Roasted Sweet Peppers & Sun-Dried Tomato Butter

HUNTER'S HONEY ROASTED DUCK*
Old Fashioned Satsuma Glaze, Creole Dirty Rice Dressing, Sorghum Glazed Brussels Sprouts with Bacon

WOOD-GRILLED FILET MIGNON*
8oz Filet Mignon, Candied Sweet Potatoes, Haricots Verts, House Worcestershire Sauce

VEGAN STUFFED BUTTERNUT SQUASH ^{VEG}
Quinoa, Blackbeans, Red Lentils, Roasted Corn, Mushrooms, Kale & Cranberries

TEXAS CREOLE ROASTED TURKEY*
Cornbread Dressing, Candied Sweet Potatoes, Haricots Verts, Madeira Giblet Gravy, Fresh House Cranberry and Orange Sauce

RED SNAPPER PONTCHARTRAIN
Jumbo Lump Crab, J & J Shrimp, Crispy Louisiana Oysters, Parmesan Mushroom Rice, Brennan's Creole Butter

SMOKED PORK CHOP*
Green Beans, Cornbread Stuffing & Chef Eddy's Chicory BBQ Sauce

SIMPLY GRILLED REDFISH WITH CRABMEAT ^{GF}
Medley of Grilled Fall Vegetables, Butternut Squash Purée, Citrus Beurre Blanc

Desserts

BRENNAN'S BANANAS FOSTER ^{GF}
Flambéed Tableside with Caribbean Rum over Vanilla Bean Ice Cream

SOUTHERN PECAN PIE
Texas Pecans, Dark Chocolate and Caramel Drizzle, Vanilla Ice Cream

MAMA'S CARROT CAKE
Butterscotch Caramel Corn, Toasted Pecans, Bayou Rum Caramel

FAIRYTALE PUMPKIN TRES LECHES
Pumpkin Sponge Cake soaked in Milk trio, Whipped Cream, Pumpkin-Caramel Drizzle, Pumpkin Seed Caramel Popcorn

SNICKER DOODLE APPLE COBBLER
Spiced Apple Filling, Jamaican Dark Rum, Snicker Doodle Crust, Vanilla Bean Ice Cream

CREOLE BREAD PUDDING
French Bread Custard, Berries, Raisins, Toasted Pecans, Whiskey Sauce

ROBIN'S LEMON MERINGUE PIE
Torched Meringue, Limoncello Blueberry Coulis, Candied Lemon Zest

MISSISSIPPI MUD PIE
Dark Chocolate Mousse, Caramel Popcorn, Heavenly Hash Candy

Thanksgiving menu package is not available to split. No Substitutions. Tax and gratuity are not included.